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# ISSUANCES

of the

Meat and Poultry Inspection Program

February 1978



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**UNITED STATES DEPARTMENT OF AGRICULTURE**  
**Food Safety and Quality Service**  
**Meat and Poultry Inspection Program**  
**Washington, D.C. 20250**



UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND QUALITY SERVICE  
MEAT AND POULTRY INSPECTION PROGRAM  
WASHINGTON, D.C. 20250

## Meat and Poultry Inspection Manual

February 1978

CHANGE: 78-2

### MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page	Numbered
261 through 262	261 through 262	78-2

#### Pen-and-Ink Changes

Page 102, section 14.5, line 3, change "Regional Director's" to "circuit supervisor's."

#### Bulletins Canceled

Changes on pages 261 through 262 cancel MPI Bulletins 76-80, 77-69, 77-72, 77-85, 77-100, and 77-124.

February 15, 1978

3. Birds have been slaughtered and frozen not more than 3 months before shipping, as shown on export certificate and by slaughter dates on cartons. First and last slaughter and freezing dates only must be shown on the export certificate.

4. Each broiler is individually packed in airtight plastic material.

\* **22.44 Iraq**

\* **Poultry.** The Government of Iraq  
 \* purchases poultry products directly  
 \* through U.S. exporters, submitting a  
 \* tender for each shipment. The tender  
 \* and resulting contract contain specifications which are certified by the  
 \* Poultry Grading Branch.  
 \* MPI is required only to inspect the  
 \* product, examine it for export, and  
 \* issue export certificates, MP Form  
 \* 506.

\* **22.45 IRELAND**

(a) **Meat Products**

Casings. Issue MP Form 415-5 and comply with regulations (312.8).

(b) **Poultry Products**

Issue MP Form 506 to licensed exporters only.

(1) **License.** Exporter must first obtain a license from Irish officials to export poultry or poultry products (cooked, uncooked, or otherwise processed).

(2) **Canned Product.** For hermetically sealed product, the following statement must be placed under "remarks":

"The poultry products mentioned herein have been subjected, during the course of manufacture, to a temperature of 116° C. for a period of 75 minutes at the factory."

**22.46 ITALY**

(a) **Meat Products**

MP Form 412-3 must be visaed by Italian consul. Also issue MP Form 42, Certificate of Origin and Health for Importation of Meat into Italy.

(1) **Certified plants.** Only plants certified by USDA to the Italian Ministry of Health may export meat and/or meat food products. To be certified, plants must submit MP Form 31, Application for Approval of Establishment for Export of Meat to Italy, through RD to Deputy Administrator, FO.

(2) **Animals' origin; certification.** Meat and meat food products (from all species) must be from animals born and grown in the United States. Herd's origin must be identified on MP Form 42. An owner's certificate must accompany animals to slaughter stating:

"I certify that animals of this shipment have not been treated with antibiotics during the week preceding slaughter; nor have they been treated for zootechnical or therapeutic purposes with natural or synthetic hormones, tenderizers, anti-hormonal or arsenical or antimonial substances, or with substances dangerous or harmful to human health. I further certify that these animals originate from premises where natural or synthetic hormonal or anti-hormonal substances are forbidden to be kept or used for any purpose."

Exception: Plants certified for export to Italy may ship beef imported from countries which prohibit the feeding or administration of hormonal substances to animals. Issue MP Form 412-3 with the following statement typed on the reverse and signed by the same veterinarian who signed the face of the certificate: "I certify that the meat or meat food product mentioned herein is derived from beef imported into the USA from \_\_\_\_\_"



(name of country) where the feeding of hormonal substances to food animals is prohibited by law."

(Signature)  
 \_\_\_\_\_  
 Name of Title of MPI  
 Veterinarian

Countries eligible to export meat to the United States and whose laws prohibit the feeding of hormonal substances to food animals include Argentina, Australia, Brazil, Czechoslovakia, Denmark, France, Germany (Federal Republic of), Honduras, Hungary, Ireland, Italy, Netherlands, New Zealand, Northern Ireland, Paraguay, Poland, Romania, Switzerland, Uruguay, and Yugoslavia.

Plant management is responsible for maintaining adequate identity of meat and/or meat food products derived from these animals and intended for export to Italy.

**(3) Slaughter.** Animals showing fatigue or excitability must be rested for at least 24 hours before slaughter. Evisceration must be completed within half an hour after bleeding. Carcasses of equines more than 4 weeks old or of calves more than 3 months old must be cut in halves before inspection.

**(4) Inspection (R).** Besides the required procedures in Part 11, the following must be done:

a. Incise each beef cheek twice with one deep and one superficial cut, and the beef tongue's base once.

b. In all species, split trachea and main bronchi, make a transverse incision in the lower third of the lungs through the main bronchi, and incise pulmonary lymph nodes.

c. Besides opening the heart's chambers and severing the septum, incise both halves of the heart from auricle to apex.

d. Incise epigastric, renal, and mesenteric lymph nodes.

e. Make two transverse incisions in beef and equine livers to expose main bile ducts (Fig. 22.2).

f. Examine diaphragm after pleura removal by plant employee (in all species).

**(5) Prohibited product.** The following is prohibited entry into Italy:

a. Pork.

b. Meat from emergency slaughtered and/or emaciated animals, from tuberculosis reactors, and from animals with any form of tuberculosis or cysticercosis.

c. Meat treated with any coloring or preserving substance; exposed to ionizing radiation or ultraviolet rays; or sprayed with chlorine solutions.

**(6) Fresh or frozen product.** Only meat prepared according to Article 7 of the Italian list of technical requirements is eligible. Copies of this list may be obtained from RD. Product from processing plants must be properly identified as originating in approved plants. Refrigerated (unfrozen) meat must be from animals slaughtered not more than 5 days before shipping.

Horsemeat. Shipments of chilled or refrigerated (unfrozen) horsemeat will not be permitted entry into Italy later than 30 days after slaughter of the animals. Slaughter date(s) must be entered on MP Form 414-3; name of month must be spelled out.

**(7) Labeling.** Shipping container must bear a label so attached that it breaks when container is opened. The label must show plant's name and address, product's name, species, net weight, and packing date.

**(b) Poultry Products**

**(1) Estrogen certification.**

Poultry products must be accompanied by MP Form 506, signed by a Federal veterinary inspector, and bearing the

following statement:

"The poultry products covered by this certificate came from birds recognized as being healthy prior to slaughter. The product is wholesome, fit for consumption, and from birds that have not been treated with estrogens for either therapeutic or zootechnic purposes."

(2) **Italian examination.** Poultry products entering Italy may be tested for estrogens, even when above certification is on the face of export certificates. Product showing positive results to the "mouse test" will be refused entry. In addition to an entry refusal, all USA poultry may be barred from Italy. Thus, MP Form 506 must not be issued unless it is certain that the product is, in fact, free of estrogens.

(3) **Control.** To prove that veterinary control was effected before shipment, each shipping and immediate container shall bear the inspection mark with the plant number.

(4) **Parts.** Poultry parts (skin attached), except wings, heads, necks, and feet may be imported. Wings and backs--institutional- or bulk-pack--may be imported into Italy only for production of poultry extracts (soups).

Each package shall be protected by a plastic wrapping or other suitable material and shall bear all mandatory information.

(5) **Processed product.** Poultry products with antioxidants must meet the following conditions:

1. The antioxidant must have been added separately to the fat before mixing with poultry meat.

2. The maximum allowable level of 303 Butyl oxyanisole in fat is 0.03 percent.

A statement indicating that these conditions were met shall be included on MP Form 506.

(6) **Pharmaceutical products.** Issue MP Form 412-3 if handled as an edible product. If otherwise, a certificate signed by an MPI veterinarian on USDA/FSQS letterhead must be issued stating that the product is from animals which were healthy before and after slaughtering. Certificate must also state that denaturation was not performed at the plant of origin. Organs must be free of lesions and alterations and must be collected in plants authorized for export to Italy.

Product must be frozen and packaged according to Italian specifications as described in Italian "List of Technical, Hygienic and Sanitary Guarantees and Conditions for Chilled Meat . . . ."

Package labeling must show species, name of exporter, anatomical denomination of product, and name of origin country.

## 22.47 JAMAICA

### Meat Products

The following statement should be added to the export certificate covering fresh, frozen, cured, and/or smoked product: "The United States is free from Foot-and-Mouth Disease."

## 22.48 JAPAN

### (a) Meat Products (R).

Issue MP Form 412-3, and MP Form 412-13, Certificate for Export to Japan. Include the word "chilled" or "frozen," as applicable, on MP Form 412-3 under "description of product" and on MP Form 412-13 in block 2. For product containing meat and poultry, regardless which is predominant, issue only MP Form 412-3 and MP Form 412-13.

MP Form 412-13. Do not complete blocks 7 and 8 for fresh or frozen meat, and 9 and 10 for processed product. Complete block 6 for plants preparing cuts or packing byproducts. For meat, inspectors at other than origin plant may complete blocks 9 and



10, provided shipping invoice shows slaughter date, name, and signature of inspector in charge of origin slaughter plant. Before shipping, exporters should request slaughter dates from origin plants. Indicate species for each item in block 1; for example, all beef franks must be shown as "beef," and franks made of beef, pork, and chicken as "beef, pork, and chicken."

Personal consumption entries of inspected and passed meat and meat products are permitted under simplified certification as provided in section 322.4 of the regulations. Such product need not be accompanied by MP Form 412-3 and MP Form 412-13 and must enter Japan as it was packaged at time of preparation in a federally inspected plant.

The package must be labeled to include: (1) name of product, (2) name and address of packer or distributor, (3) statement of net quantity of contents, and (4) official inspection legend including the official establishment number. In addition, the label must bear the following statement immediately below the product name: "The meat contained herein is for personal use only and not for sale. It is derived from animals that received ante- and post-mortem inspection and were found sound and healthy and have been inspected and passed as provided by law and regulations of USDA."

The required labeling must be applied to the carton by a printed adhesive label that will tear paper if removed and must be so placed on the carton that the label would be destroyed if the package is opened between time of packaging at the producing establishment and inspection at the Japanese port of entry. Thus, labels should be applied on cartons at the junction of closed lid flaps or at the junction of the top and bottom of telescope cartons.

(1) **Unscalded stomachs.** See 22.17(b)(2). In addition to the rumen

and reticulum, properly cleaned omasa (pecks), abomasa (true stomachs), nuchal ligaments, and achilles tendons may be exported to Japan under the required export certificates and inspection marks.

(2) **Intestines.** Beef intestines (small and large) may be exported as edible product bearing the inspection legend, provided they are properly cleaned, packed, and frozen, and are accompanied by MP Form 412-3 and MP Form 412-13. Cartons should be labeled "beef intestines - for export to Japan."

Pork large intestines may also be exported if properly cleaned and scalded. After cleaning, they must be scalded at 80° C. (176° F.) for 3 minutes. Cartons should bear the inspection legend and be labeled "scalded pork large intestines - for export to Japan." When the export request is for chitterlings, scalding is not required and cartons should be labeled "chitterlings."

(3) **Pork uteri.** Only nonpregnant uteri from gilts may be exported. Uteri must remain with the viscera until post-mortem inspection is completed. After inspection, those uteri which are passed must be split by establishment employees, washed, and immediately placed in crushed ice. When thoroughly chilled, product must be drained, packed, and deep frozen as quickly as possible. Cartons should be labeled "pork uteri for export to Japan."

(4) **Processed product.** Hams, bacon, and corned beef may contain up to 70 ppm of sodium nitrite. Such substance is prohibited in other products. Product labeled "beef jerky," "natural beef jerky," or "beef jerky sectioned and formed" should not contain nitrate or nitrite. Product labeled as "beef jerky ground," "beef jerky sausage," or "beef and soya jerky" are sausage products and may



contain up to 70 ppm of nitrate or nitrite. This may be confirmed only by an MPI laboratory. The product description entered on MP Forms 412-3 and 412-13 should coincide exactly with the product name approved by STS-PLS.

### (b) Poultry Products

- \* Poultry products for personal
- \* consumption are permitted entry under
- \* the same conditions as described for
- \* meat (22.48(a), above). On labels,
- \* substitute "poultry" for "meat," and
- \* "birds" for "animals."

MP Form 506 signed by an MPI veterinarian may be issued provided:

1. All domestic poultry (chickens, turkeys, guinea fowls, ducks, pigeons) certified for export to Japan were examined before and after slaughter and found to be healthy and free of evidence of contagious poultry diseases including but not limited to fowl pest, Newcastle disease, and fowl cholera.

2. Processing plant was under continuous Federal veterinary supervision.

3. All poultry were found to be healthy and fit for human consumption.

4. Containers are made of hygienic material. Container label has product name; name, address, and number of processing plant; and USDA official product was inspected for wholesomeness. On the export certificate under "Remarks," enter the following:

"Products meet requirements contained in U.S.-Japan letter of understanding of August 4, 1967."

On MP Form 506, under "remarks," include the word "chilled" or "frozen," as applicable.

5. Ground or comminuted turkey or chicken may be exported without prior testing for Salmonella, provided it is accompanied by MP Form 506, bearing the Newcastle clause. Such products include those labeled "ground turkey," "ground chicken," "ground turkey meat," "ground chicken meat," "mechanically deboned turkey," "mechanically deboned

turkey meat," and "mechanically deboned chicken meat." However, the Japanese Ministry of Health and Welfare reserves the right to test such shipments for Salmonella upon arrival and exporters should be aware of such testing and possible rejection as a result of such test.

Exporters may choose to pretest such products for Salmonella and obtain certification prior to export. If so, the following establishment sampling requirements must be met for each lot:

a. Plant will randomly select and separately collect 13 1/2-pound samples from each lot. Twenty-five gram portions of each sample will be analyzed for Salmonella following the method outlined in the Microbiological Laboratory Guidebook. Samples may be composited by laboratory.

In this sampling, a lot is the total production of one shift's operation, processed by one basic process from one basic raw material, and packaged in one type and size containers; a shift is the processing period operated with the same personnel with a maximum of 12 hours or entire production for the day if less than 12 hours.

b. In addition to plant sampling, the inspector should sample to verify plant findings. He should have plant personnel draw 1/2-pound companion samples as they perform their routine sampling of finished product. The establishment should notify inspector of sampling times so he can be present if he wishes. In either event, the plant employee will take the two identical samples and the inspector will choose one at random. The inspector's samples should be sealed, frozen, and kept under security. The inspector can choose one or more of the 13 samples and send those selected to the MPI laboratory at his discretion, based upon plant production history. Such samples should be identified with the phrase "Export Certification Salmonella."

Plant samples should be sent to an

independent laboratory for Salmonella analysis. Copies of the analysis results must be sent to the plant and inspector in charge.

Lots or portions of a lot may be certified for Salmonella only on the basis of negative findings in all 13 samples submitted.

If all sample results are negative for Salmonella, the following certification statement should be entered on MP Form 506: "Random samples selected from the lot were analyzed for Salmonella and were found to be negative."

Arrangements satisfactory to the inspector in charge must be made for the identification and control of production lots pending the receipt of laboratory results.

Additional inspection supervision, required to insure that the certification requirements are satisfied, is reimbursable as provided for in Part 350 of the regulations and section 26.2 of this Manual.

**(1) Ready-to-cook (all classes).** A shank portion may be left attached to the hock joint. Since such joint is not to be opened, inspectors must observe the joint area for swelling or abnormality that might affect product wholesomeness.

Only poultry from lots showing no evidence of infectious synovitis shall be processed with the shank portion attached. The scaly tissue on the shank attached to the carcass must be completely removed.

This exception (to the Manual) is made according to section 381.107 of the regulations.

When poultry for export to Japan are processed with shank portion attached, the statement "portion of shank attached" shall be entered on MP Form 506 under "remarks."

Firms may use approved labels without further approval to identify this product, provided the statements "portion of shank attached" and "for export to Japan" appear clearly and

prominently on the label identifying the product.

**(2) Ducks.** Ducks with head and feet attached may be exported to Japan. All such product must have passed ante- and post-mortem inspection, and be prepared as ready-to-cook product (except for head and feet attached).

Head shall be completely defeathered, and mouth and nasal passages thoroughly washed. Gullet and windpipe shall be removed. Feet must be scaled and toenails removed. Since the hock joint is not opened, inspectors must observe joint area for swelling or abnormality that might affect product wholesomeness. Product must be fully labeled to comply with the act and regulations. Class name should read "young duck with clean head and feet attached." All labeling shall bear the wording "for export to Japan only."

Labels must be submitted to STS-PLS for approval before use.

**(3) Cables.** Each shipment must be accompanied by MP Form 506. Cables sent subsequent to arrival of product without MP Form 506 will not be accepted.

**(4) Metric Weight.** Japanese regulations require use of metric weights on food containers. Net weight on containers of poultry for export to Japan may be expressed in metric units without any additional label approval by the Washington office, provided each shipping container is marked "for export." Deviations from this may result in shipment being held at port of entry.

## 22.49 JORDAN

Beef carcasses and cuts may be exported to Jordan without special requirements. Issue MP Form 412-3.

\*



## \* 22.50 KENYA

**Meat Products**

Issue MP Form 412-3. For casings, issue MP Form 415-5.

## \* 22.51 KOREA (SOUTH)

**(a) Meat Products**

Issue MP Form 412-3. Meat/meat food products/byproducts may be exported to South Korea under regular export certification. The importer must obtain an import permit from the South Korean Ministry of Agriculture and Fisheries for each shipment.

Nongravid pork uteri from gilts may be exported as edible product if properly handled. They must remain with the viscera until post-mortem inspection is completed. After inspection, uteri which are passed must be split open by establishment employees, washed, and immediately chilled in crushed ice. When thoroughly chilled, they must be drained, packed, and frozen as quickly as possible. "Hot" freezing is not acceptable. Cartons must be labeled "Pork Uteri for Export to South Korea."

Additional inspection supervision, requested to insure that the certification requirements are satisfied, is reimbursable as provided in Part 350 of the regulations and section 26.2.

**(b) Inedible Products (R)**

Undenuded rumen pillars may be exported, provided they are:

1. From carcasses passed for human food.

2. Collected immediately after emptying rumen of loose contents.

3. Characteristically inedible by natural appearance or by application of powdered charcoal.

4. Labeled "Inedible (species) Rumen Pillars" and include (a) packer's name, address, and establishment number without official inspection legend, (b) net weight (in pounds), (c) "keep frozen" or "keep refrigerated," as applicable, and (d) "For Export to Republic of Korea."

5. Accompanied by MP Form 415-3. The following statement must be shown on MP Form 415-3: "The material described hereon originated in a plant operating under Federal inspection and is from animals that received ante- and post-mortem inspection and were found free of disease at time of slaughter."

## 22.52 LEBANON

\*

**Meat Products**

Processed products shall bear manufacture date on immediate container. If coded, explain each code on export certificate.

## 22.53 LIBYA

\*

**Poultry Products**

Issue MP Form 506 for frozen poultry. Sanitary certificates will be prepared by regional office, and returned to the supervisor for distribution (see France).

## 22.54 LUXEMBOURG

\*

**Meat Products**

Issue MP Form 412-3.

Byproduct. Byproducts such as livers must individually bear marks of inspection.

## 22.55 MALAYSIA

\*

**(a) Meat Products**

Issue MP Form 412-3.

(1) **Certification (R).** MP Form 412-3 shall be accompanied by a veterinary certificate on USDA letterhead stating:

1. The country was free from foot-and-mouth disease and rinderpest for 6 months immediately before slaughter of animals from which products were derived.

2. Meat or meat food products derived from animals subjected to ante- and post-mortem examinations and were free from infectious and

contagious disease; products for export to Malaysia are fit for human consumption; and every precaution has been taken to prevent contamination before export.

3. In case of pork or pork products, a further veterinary statement is required certifying that the country or district was free of swine fever (hog cholera) during the past 6 months. "District" has been interpreted to mean a State or county. This statement is not required for canned pork products or lard.

4. A veterinarian must sign all certificates (followed by his degree, such as D.V.M.). The signature must be impressed with the official seal of the United States Department of Agriculture, Meat and Poultry Inspection Program.

(2) Permit. An import permit is required from the State veterinary officer permitting the importation of such product into Malaysia.

#### (b) Poultry Products

(1) Turkeys. MP Form 506, signed by an MPI veterinarian, shall contain the following statement:

"The turkeys from which the products for export to Malaysia were derived are from an area free of foot-and-mouth disease and rinderpest for 6 months immediately prior to the slaughter and export. The turkey products were derived from turkeys subject to ante- and post-mortem examinations and have been found to be free from infectious and contagious disease. The turkey products are fit for human consumption, and every precaution has been taken to prevent contamination prior to export."

(2) Other poultry. Poultry other than turkeys, require the following statement on MP Form 506 certified by an MPI veterinarian:

"The poultry covered by this certificate is derived from flocks found

free of evidence of communicable diseases, including but not limited to fowl cholera and Newcastle disease, and insofar as can be determined exposure thereto, on the basis of an examination by a licensed veterinarian accredited to the USDA. Poultry on farms adjoining the farm of origin were also found to be free of evidence of these diseases upon inspection. The poultry was given ante- and post-mortem inspection under the supervision of a Federal veterinarian and was found to be wholesome. Foot-and-mouth disease has not existed since 1929, and rinderpest has never existed in the United States."

(3) Cooked poultry. Except for turkeys, as above specified, only hermetically canned cooked poultry may be exported to Malaysia without the general certificate. \*

#### (4) Veterinary Services (R) \*

To meet the requirements of above statement regarding examination of poultry on the farm and on adjoining farms, plant management shall contact the local VS veterinarian, and arrange for this examination. Management should understand that his examination is reimbursable. Findings will be certified to the plant's veterinarian in charge. \*

#### 22.56 MALTA \*

##### Poultry Products

Issue MP Form 506 without additional statements for all shipments.

#### 22.57 MARTINIQUE \*

Exports to Martinique, French West Indies, must meet the same requirements as those destined to France. However, when codes are used in lieu of actual dates on cartons or cans of product to be sold at retail or institutional levels, the exporter must furnish such codes in advance to the Director des Veterinaires, Direc-



tion Departmental de L'Agriculture,  
Boulevard General Charles de Gaulle,  
Fort-de-France, Martinique.

\* 22.58 MEXICO

Meat Products

Five copies of the export certificate are required. The fifth copy should be a photostat of the original.

Unscalded stomachs. See 22.17(b)(2).

\* 22.59 NETHERLANDS

(a) Meat Products

Besides the regular export certificate (MP 412-3), issue MP Form 412-9-1 for fresh/frozen meat and MP 412-9 (Dec. 76) for processed meat food products.

\* Shipments of product not branded as required will be refused entry.

\* All meat cuts and byproducts must be branded except hearts, livers, and tongues of cattle less than 3 months old and hearts and tongues of hogs, sheep, and goats. Requests for export certificates for product which should but does not bear brands must be denied. Such shipments "at exporters' risk" are not permitted. Products not properly marked will be refused entry.

The following fresh or frozen products from animals slaughtered in USA are eligible for entry:

1. Beef cuts, with or without bone, weighing at least 6.6 pounds. Each cut must be marked with a legible inspection legend. Individual cuts weighing a minimum of 6.6 pounds are permitted only on air freight shipments not exceeding 3,000 pounds.

2. Beef tails and beef or horsemeat tenderloins of any weight. Each piece marked with ink brand.

\* 3. Pork bellies, hams, shoulders and loins. Each piece marked with legible ink brand.

\* 4. Fresh lamb, mutton or horsemeat, individual cuts weighing no less than 6.6 pounds. Must bear legible ink brand.

5. Edible organs - hearts and tongues of horses and of cattle older than 3 months must be branded-ink or burning brand.

Livers of horses and of cattle older than 3 months must be branded by use of burning brand.

Kidneys, hearts and tongues of cattle younger than 3 months and of hogs, sheep, and goats need not be individually marked provided the boxes in which they are packed are fully labeled.

(1) Livers (R)

(i) Beef. Beef livers shall be inspected as follows:

1. Open bile duct by usual method.

2. Make a transverse incision not longer than 2" and approximately 3/4" deep across the omasal impression of the liver visceral surface cutting the smaller branches of the bile duct.

3. Make a second transverse incision not longer than 2" and approximately 3/4" deep across the liver visceral surface from beside and below the caudate lobe, cutting only the smaller branches of the bile duct. Each piece branded.

(ii) Sheep. Sheep livers will be inspected as described above, except that cuts should be smaller.

(iii) Pork. Each pork liver must be branded.

(2) Kidneys, bladder. They should be examined. Renal lymph nodes should also be incised. Carcasses with kidneys and/or kidney fat removed are acceptable.

(3) Trichinae treatment, certification. For product containing pork muscle tissue, one of the following statements must be typed on MP Form 412-9 below the health certification (Block IV), or on the reverse of MP Form 412-9-1, and signed by an MPI veterinarian:

a. The pork has been examined for trichinae and has been found free of any infection.

b. The pork has been kept without interruption at a temperature of at least -15°C. (+4°F.) for at least 3 weeks.

c. The pork has been heated to an internal temperature of at least 80°C. (176°F.).

Exception. Trichinae treatment of pork may be carried out in a "Free Trade Zone" in Netherlands.

Product not complying with any of the above statements may, at exporter's request, be certified with the following statement typed on MP Form 412-9 or MP Form 412-9-1:

"To be stored at an internal temperature of at least -15°C. in a Free Trade Zone in the Netherlands for at least 3 weeks."

#### (4) Rendered fats; antioxidants.

The following antioxidants may be added to rendered animal fats or to combinations of rendered animal fats and vegetable fats: dodecylgallate, propylgallate and octylgallate, not more than 0.01 percent either singly or in combination.

Note: Dodecylgallate and octylgallate are not listed in the regulations (MR-318.7), but may be used for export only (MR-318.8).

Certification. Besides MP Form 412-3, an MPI veterinarian shall complete a certificate in the following form:

"The undersigned (name and title of the authorized veterinary officer in the country of origin), at \_\_\_\_\_, certifies: that the edible rendered fats packed in (description of packing), gross weight \_\_\_\_\_, net weight \_\_\_\_\_ and marked as follows--(name of product), forwarded from (place of dispatch) by (name and address of shipper) and destined for (name and address of consignee) forwarded by (manner of forwarding, name of ship when shipped),

were derived from slaughtering animals of the type as defined in the (Dutch) Meat Inspection Act, which were subject to ante- and post-mortem inspection and were found to be entirely sound and fit for human consumption; that, insofar as they contain common salt, they only contain it in very small quantities; that no preservatives have been used other than propylgallate and/or octylgallate and/or dodecylgallate, and that the total contents of these gallates do not amount to more than 0.01 percent; that they are free from all other substances foreign to animal fats and oils; that the composition is in conformity with the view of the mark stated; that the composition in no respect is in contravention of the purport of this certificate."

Given at \_\_\_\_\_, on \_\_\_\_\_.

\_\_\_\_\_  
(Signature)

(5) Meat animals. These animals, as defined in the Dutch Meat Inspection Act, are horses, cattle, sheep, goats, and swine.

If the rendered animal fats being exported are derived from horses, regular export stamps and certificates will not be used.

(6) Casings. Issue MP Form 413.

#### (b) Inedible Product

Inedible product is not eligible for importation into the Netherlands.

#### (c) Poultry Products

Each shipment must be accompanied by MP Form 506 with required statement. Cables or letters sent subsequent to arrival of product will not be accepted.

All exports to Netherlands must meet the same requirements on estrogens as for Italy. Certifying procedures and

statement on MP Form 506 are also the same.

Export certificate for processed poultry products (canned goods, etc.) to Netherlands may be issued by authorized MPI personnel.

Except for sterile canned poultry product (in jars or cans), all processed poultry product must be additionally certified on the MP Form 506 as follows: "I certify that the product described herein has been heated to at least 65° C. (149° F.)."

modified live virus (hog cholera) vaccine.

c. Are from a State that has been free of swine fever (hog cholera) for the last 12 months.

d. Were slaughtered in a USDA facility (federally inspected plant) according to normal U.S. hygiene requirements.

2. Is fit for human consumption."

\_\_\_\_\_  
Signature of MPI Veterinarian

\_\_\_\_\_  
Date

\* **22.60 NETHERLANDS ANTILLES**

- \* Issue MP Form 412-3 for meat and MP
- \* Form 506 for poultry.

\* **22.61 NEW CALEDONIA**

**Meat Products**

Issue MP Form 412-3. The following statement shall be typed on the reverse of MP Form 412-3:

"These products were derived from animals which (1) were grown in a region free, for at least 90 days, from rinderpest (bovine pest), foot-and-mouth disease (aptheuse fever), and hog cholera (pork pest); and (2) were inspected and found healthy before and after slaughter. These products have been declared fit for human consumption."

The certificate must be signed by an MPI veterinarian.

Pork may be exported to New Caledonia if accompanied by a regular export certificate (MP 412-3) and the following additional certification typed on USDA letterhead stationery:

"I hereby certify that the product described in certificate No. (serial No. of accompanying MP Form 412-3):

1. Is derived from animals that:

- a. Were born, raised, and slaughtered in a swine fever-(hog cholera) free State west of the Mississippi River.

- b. Have not been vaccinated with

**22.62 NEW ZEALAND**

**(a) Meat Products**

(1) **Beef.** Issue MP Form 412-3 with the following statement typed thereon: "The United States is free from foot-and-mouth disease."

(2) **Casings (R).** They may be admitted at the ports of Auckland, Gisborne, Napier, New Plymouth, Wanganui, Wellington, Lyttleton, Timaru, Port Chalmers, Dunedin, or Bluff, when accompanied by a certificate, completed by exporter and MPI inspector as shown in Charts 22.4 (Form No. 1) and 22.5 (Form No. 2).

A certificate including Form No. 1 and Form No. 2, as above specified, shall be prepared in duplicate by exporter and inspector in charge. Certificate forms shall be supplied by exporter. Animals are to be slaughtered in official establishments and sanitarily handled. Before certification, the inspector in charge shall assure casings' origin and the sanitary handling thereof. Furthermore, all casings for export to New Zealand shall first be examined by the inspector, and only those fit for use as sausage containers in official establishments shall be certified. A copy of each certificate shall be filed in the inspector's office.



## Chart 22.4 - Exporter's certificate

## Form No. 1

I, (give name and status) of the (give name of premises), (where casings are produced or prepared) situated at or near (give name of town) in the country or district of (country), in the country or State of (State) do hereby solemnly and sincerely declare that the sausage casings more particularly described below to be shipped by \_\_\_\_\_ of \_\_\_\_\_, to \_\_\_\_\_ of \_\_\_\_\_.

- a. Were derived from animals which received ante-mortem and post-mortem veterinary inspection at the time of slaughter;
- b. Were found to be healthy and in every way suitable for human consumption;
- c. Are sound, healthful, wholesome, and otherwise fit for human consumption;
- d. Have not been treated with chemical preservatives or other foreign substances injurious to health;
- e. Have been handled only in a sanitary manner; and
- f. Were not exposed to contagion prior to exportation.

Description of Casings

Number and Description of Packages	Description of Casings	Brands and Marks

And, I make this solemn declaration conscientiously believing the same to be true, and by virtue of the provision of (state here under what statutory provisions the declaration is made).

Signed \_\_\_\_\_ "

Declared at \_\_\_\_\_, this \_\_\_\_\_ day of \_\_\_\_\_ 19\_\_\_\_,  
before me.

Signed \_\_\_\_\_ "

## Chart 22.5 - Veterinarian's certificate

## Form No. 2

Government veterinarian's certificate to accompany sausage casings to New Zealand:

"I, \_\_\_\_\_, a duly qualified veterinarian, now employed by the Government of \_\_\_\_\_, hereby certify that I have no reason to doubt the correctness of the above declaration in any particular. Dated at \_\_\_\_\_ this \_\_\_\_\_ day of \_\_\_\_\_ 19\_\_\_\_.

Signed \_\_\_\_\_ "

(Veterinary Officer in Charge -  
Meat Inspection Program)



**(b) Poultry Products**

Fully cooked poultry products are accepted, provided (1) an import permit is issued by New Zealand Department of Agriculture and a copy of such permit accompanies the shipment; (2) an MP Form 506 is issued by a Federal inspector with the following statement:

"The poultry products covered by this certificate have been derived from poultry slaughtered at a processing plant under control of the United States Department of Agriculture, no case of exotic Newcastle disease has occurred in any of the States supplying poultry to the processing plant in the preceding 6 months, and all products were cooked to a temperature of 70 degrees centigrade for at least 15 minutes and immediately sealed in a covering such as cryovac bag or sealed in such a covering prior to cooking."

\* For shelf-stable canned poultry products, the following statement should be typed on the MP Form 506:  
 \* "The poultry products covered by this certificate have been derived from poultry slaughtered at a processing plant under control of the U.S. Department of Agriculture and were cooked to an internal temperature of at least 110° C. for 20 minutes in sealed cans."

**\* 22.63 NIGERIA**

Meat and poultry may be exported to Nigeria under special certification.

In addition to MP Form 412-3 or MP Form 506, Nigeria requires two "free sale" certificates, one signed by an MPI inspector and one by a plant official. The one to be signed by an inspector may be typed on the certificate as follows:

"It is hereby certified that the sale of the product described herein would not constitute a contravention of the laws of this country."

The statement to be signed by a plant official should be typed on plant stationery as follows:

"It is hereby certified that the following goods were manufactured in this country in accordance with the law. Their sale in this country would not constitute a contravention of such law.

Description \_\_\_\_\_  
 Number of packages \_\_\_\_\_  
 Marks and numbers \_\_\_\_\_  
 Name of manufacturer \_\_\_\_\_  
 Country of manufacturer \_\_\_\_\_  
 Date \_\_\_\_\_ Signed \_\_\_\_\_."

**22.64 NORTHERN IRELAND**

\*

**Poultry Products**

Fully cooked poultry products are accepted, provided (1) an import license is issued by Northern Ireland Ministry of Agriculture and accompanies each consignment; and (2) an MP Form 506 is issued by a Federal veterinary inspector with the following statement: "Poultry covered by this certificate received ante- and post-mortem inspection and the product has been heat treated to the requirements of Federal Authority."

**22.65 NORWAY**

\*

**(a) Meat Products**

Certificates shall be visaed by consul. Imports by license only. Pork may be exported if the following statement is typed on the reverse side of MP Form 412-3 and is signed by an official veterinarian: "I certify that the swine from which this pork is derived originated in an area which has been free from hog cholera for the last 18 months." Before certifying, the veterinarian should determine the animals' origin and contact the nearest VS office to assure the origin State has been free of hog cholera for the last 18 months.

Casings. The following certification may be given on letterhead stationery: "I certify that the casings herein described were from healthy animals

(cattle, horses, swine, sheep, or goats) slaughtered in a slaughterhouse in this country and received ante- and post-mortem veterinary inspection at time of slaughter. The product is declared fit for human consumption. The casings are clean and sound and were prepared in a sanitary manner and do not contain preservatives other than common salt (NaCl), and no coloring or bleaching agent. The barrels were thoroughly cleaned before leaving the plant and have not been used for products harmful to meat.

Tarmsort (Casings)	Antall Kolli (No. of Packages)	Vekt. (Weight)
-----------------------	--------------------------------------	-------------------

Veterinaerens Kontrollmarke Pa Kolli  
(Veterinary Inspector's Marks on the  
Packages)

Avsender (Consignor)	Addressee (Address)
-------------------------	------------------------

Mottaker (Consignee)	Bestemmellessted (Destination)
-------------------------	-----------------------------------

Fraktmerke  
(Shipping Marks)

\_\_\_\_\_  
(Signature)

Kontrollveterinaer  
authoriset av.  
(Veterinary Inspector  
authorized by)

Veterinaedirektoratet mads Gaustad."

#### (b) Poultry Products

Products with phosphates are not permitted entry. However, MP Form 506 can be completed without statement on phosphates.

#### \* 22.66 OMAN

\* Meat/meat food products/meat byprod-  
\* ucts. Issue MP form 412-3.

#### 22.67 PAKISTAN

##### Poultry Products

Before MP Form 506 is issued, the inspector must assure that all specifications in the bids are met, and poultry was slaughtered by means acceptable under Moslem law. The following statement, in conformity with Moslem law, shall be typed on the certificate:

"The poultry covered by this certificate was slaughtered by means of a sharp knife cutting through the skin, jugular vein, and trachea to result in thorough bleeding out of the carcass in preparation for dressing and evisceration."

#### 22.68 PERU

##### Meat Products

Unscalded stomachs. See 22.17(b)(2).

#### 22.69 POLAND

##### Meat Products

Lard may be exported to Poland under the same requirements outlined in section 22.36(a)(2)(xi).

Antioxidants and permitted amounts are:

1. Propyl gallate, octyl gallate, dodecyl gallate, or any combination of the three - up to 100 mg/kg

2. Butylated hydroxyanisole (BHA) - up to 200 mg/kg

Butylated hydroxytoluene (BHT) - up to 200 mg/kg

Any combination of BHA and BHT - up to 200 mg/kg

3. Any combination of gallates with BHA or BHT or BHA plus BHT - up to 200 mg/kg

4. Citric acid - up to 100 mg/kg

5. Natural and synthetic tocopherols - up to 200 mg/kg

Data on antioxidants used must be included on the export certificate and on the true container labels. In the case of bulk shipments, a placard secured to the hatch should bear the antioxidant data and the export stamp.

For containerized shipments of packaged lard the following statement must be typed in the description column on the export certificate: "The container for this product has been inspected and found free of odors. Container No. \_\_\_\_\_."

Export certificate shall be visaed by consul of that country.

Pork (R). Besides the regular export certificate, the following letterhead certificate, signed by an MPI veterinarian, should accompany shipment of pork:

1. Meat is derived from hogs slaughtered in a federally inspected establishment under continuous veterinary supervision.

2. Meat is derived from animals which received veterinary ante- and post-mortem inspection.

3. Meat is sound and fit for human consumption with no indication of hog cholera (swine fever) or other contagious animal disease.

4. There is no foot-and-mouth disease in the United States.

#### \* 22.70 PORTUGAL

##### Meat/Poultry Products

They are subject to laboratory testing by the Portuguese Government for organisms harmful to human and/or animal health; however, a special certification is not required. Issue only MP Form 412-3 for meat products and MP Form 506 for poultry products.

#### \* 22.71 ST. VINCENT ISLAND

##### Meat Products

Add to export certificate covering fresh, cured, or smoked products, the statement "The United States is free from foot-and-mouth disease."

#### \* 22.72 SALVADOR (E1)

##### Meat Products

Export certificate must be visaed by consul of that country.

#### 22.73 SINGAPORE

##### (a) Meat Products

An MPI veterinarian must sign all certificates and supplementary statements. Type name and "MPI Veterinarian" below signature.

Carcasses, parts, and products (chilled, frozen, dried, dehydrated, salted, pickled, or smoked), must be accompanied by the following:

1. A meat inspection certificate, MP Form 412-3, with the following additional statement:

"The products for export to Singapore are fit for human consumption and every precaution has been taken to prevent contamination prior to export."

2. A general veterinary certificate on USDA letterhead that:

"The country was free of foot-and-mouth disease and rinderpest for 6 months immediately prior to the date of export to Singapore."

In the case of pork, a statement in addition to the above that "The pork or pork products described herein are derived from animals which originated in (Name of State) which was free of hog cholera during the last 6 months. The United States is free of swine vesicular disease."

Canned product. For vacuum-packed, hermetically sealed, heat-treated, canned products, meat or poultry, MP Form 412-3 or MP Form 506 must have the following additional statements:

Products were (1) manufactured according to standard canning processing technique and were subjected to a temperature of not less than 100° C. for not less than 90 minutes; (2) were prepared with meat from animals or birds subjected to ante- and post-mortem examinations and found free from disease; (3) not treated with chemical preservatives or other foreign substance injurious to health; (4) sanitarily prepared, processed, and packed under veterinary supervision, and are fit for human consumption.



NOTE: Any processing variation from the 100° C. for not less than 90 minutes should be submitted to the Primary Production Department, Government of Singapore, for approval. Shipments must not be made until such approval is obtained.

The same MPI veterinarian must sign all certificates (followed by "DVM") and all supplementary statements. Initials alone are not acceptable. Name must be typed below signature. Official USDA crimp seal over the signature is preferred. If it is not available, use official inspection legend (applied with rubber brand) or "Approved for Export" stamp.

\* Canned pork and beans which are not  
\* amenable to the Meat Inspection Act  
\* may be certified under Part 350 of  
\* the regulations (Certification  
\* Service). (R) The product shall be  
\* accompanied by a declaration from the  
\* manufacturer stating:

\* (1) The meat content of the product  
\* (including fat);

\* (2) That the product has been pre-  
\* pared from sound and wholesome ingre-  
\* dients;

\* (3) That the product has been heated  
\* to \_\_\_\_\_ (degrees centigrade) for \_\_\_\_\_  
\* minutes;

\* (4) That every portion of the con-  
\* tents has been heated to a temperature  
\* of not less than 100° C.

\* The above declaration shall be  
\* countersigned by an MPI veterinarian  
\* stating that he has no reason to doubt  
\* the truth of the manufacturer's  
\* declaration and that he is satisfied  
\* with the cleanliness and manufacturing  
\* practice of the processing plant.  
\* This certificate may be typed on  
\* company letterhead. Veterinarian  
\* countersigning certificate should  
\* include "MPI Veterinarian" under his  
\* signature. An MP Form 412-3 will not  
\* be issued.

#### (b) Poultry Products

The following statement, certified by an MPI veterinarian, must be typed on MP Form 506 under remarks:

"The country from which the poultry is derived was free from foot-and-mouth disease and rinderpest for the last 6 months and immediately prior to slaughter and export of the poultry. The poultry and/or poultry products are free from evidence of fowl pest and fowl cholera."

#### 22.74 SPAIN

##### Meat Products

(1) Fresh (chilled) meat may be imported only in the form of sides or quarters in wrappers which have been approved by the Spanish Directorate General for Public Health. Exporters may obtain approval of such wrapping materials through their Spanish inspectors. Time from slaughter to unloading of fresh meat at Spanish ports may not exceed 15 days.

(2) Frozen meat in cartons (cuts or boneless) must show slaughter dates. Slaughter to date of unloading at Spanish ports shall not exceed 3 months. Weight on cartons in metric units.

(3) Fresh (chilled or frozen) pork containing striated muscle is not eligible for importation into Spain. This ban does not include pork offals.

(4) Consumer size packages must bear labels printed in Spanish, and must show:

1. Date of packaging or storage termination date. This must not be coded.

2. Weight in metric units.

3. Lot number or other identification of manufacture. This may be coded.

4. Country of origin, as "Product of USA."

5. Directions for preparation or use of the product, if applicable.

6. For product marketed under a distributor's name or trade mark, labels must show Est. No. of producing plant preceded by "Manufactured by."

(5) Beef tripe. Must be washed and scalded without chemicals.

(6) Certification. Issue MP Form



\* 412-3. Face of certificate must show:

\* 1. Name, address, and Est. No. of slaughter or processing plant.

\* 2. Means of transportation - name of vessel.

\* 3. Name and official title of veterinarian signing certificate (beneath signature).

\* The following statement shall be typed on the reverse of MP Form 412-3:

\* "I certify that the meat described herein is from animals slaughtered in a legally-authorized slaughterhouse in the United States and were subject to official ante- and post-mortem inspection. The meat is fit for human consumption and has not been treated with any unapproved additive nor with any other substance that is noxious to human health. It has been handled under the best hygienic and sanitary conditions and is fit for human consumption. It does not represent any hazard of spreading epizootic disease."

\* (Signature)  
\* \_\_\_\_\_  
\* Official Veterinarian  
  
\* \_\_\_\_\_  
\* Name and Title

\* 22.75 SURINAM  
Poultry Products

Chicken Feet. They may be exported, provided each shipment is accompanied by MP Form 506 with the following certification:

"This certifies that the poultry feet specified above have been processed in compliance with the Regulations Governing the Inspection of Poultry and Poultry Products (9 CFR Part 381) as promulgated by the Secretary of Agriculture, and are sound and wholesome so far as can be determined by external examination, and are from chickens of U.S. origin."

22.76 SWEDEN

(a) Meat Products

(1) **Fresh.** Beef, veal, mutton, and lamb may be exported under the same conditions outlined for export of these products to Canada with respect to DES certification (section 22.24).

(2) **Processed.** For product not previously exported to Sweden, product description and labels must be submitted to Swedish authorities through importer licensed by such authorities to import the product.

(3) **Pork--fresh.** Must be derived from swine born, raised, and slaughtered in a State that has been hog cholera free for 5 years and does not border on the Atlantic Ocean or Mexico. States which qualify include Alabama, Alaska, Arkansas, Colorado, Hawaii, Idaho, Illinois, Iowa, Kansas, Kentucky, Louisiana, Michigan, Minnesota, Missouri, Montana, Nebraska, Nevada, North Dakota, Oklahoma, Oregon, South Dakota, Utah, Washington, West Virginia, Wisconsin, and Wyoming. Fresh pork must be treated to destroy trichinae by freezing at an internal temperature not over 0° F. for 20 days under Program control, in rooms or compartments secured with an official lock or seal.

(4) **Certification.** Certificates must be signed by an MPI veterinarian.

(i) **Health examination.** An annual medical examination is required only for establishment personnel engaged in final cutting and packaging of meat in plants exporting to Sweden. MPI personnel should not issue export certificates unless plant management furnishes records of such examination. The medical examination should (1) include feces tests for Salmonella and Shigella, (2) apply to new employees at time of employment, and (3) be repeated annually. Fecal examinations should be done by government labor-

atories (Federal, State) or by government-approved laboratories.

For fresh/frozen cutup meat the following statement must be typed on the reverse of MP Form 412-3: "The products covered by this certificate have been handled by personnel subject to medical examination according to the Swedish Food Administration Implementing Ordinance SLV 1973:15, 1973-09-11. The cutting, packaging, and general treatment of the products have been accomplished in hygienically acceptable and temperature-controlled facilities not exceeding 10° C. (50° F.)." This statement is not needed on certificates covering whole, half, or quarter carcasses.

(ii) Fresh product. Issue MP Form 412-3. For fresh beef, mutton, lamb, meat food products (and byproducts), and veal from carcasses weighing more than 220 pounds (carcass weight), the following statement must be typed on the certificate:

"I certify, to the best of my knowledge and judgment, that the meat and/or meat food products, identified on this certificate, were derived from livestock which have never been fed or administered growth promoting hormones, and that the animals, from which such meat and/or meat food products were derived, were accompanied to the slaughtering establishment by certification from the owner and accredited veterinarian as specified for shipments destined to Sweden."

This certification may be issued, provided satisfactory method is developed for identifying and certifying specific lots of animals delivered to the plant for slaughter. It is not required for fresh veal carcasses weighing 220 pounds or less.

face of certificate: "The pork covered by this certificate has been stored for at least 20 days at an internal temperature not exceeding -18° C. (0° F.). This is in addition to statement shown in (i) above. For cooked pork, type the following statement on the certificate: "I certify that the pork products identified herein have been heated to an internal temperature of 80° C. (176° F.) for 45 minutes."

(iv) Horsemeat. Issue MP Form 412-3 with the following statement typed on reverse thereof and signed by the same MPI veterinarian signing face of certificate: "I certify that the horsemeat/byproducts described herein:

1. Is derived from animals born, raised, and slaughtered in the United States.

2. Has been prepared in hygienically acceptable and temperature-controlled facilities not exceeding 10° C. (50° F.).

3. Has been handled by personnel subject to medical examination according to Swedish food administration implementing ordinance SLV 1973:15." This statement is not required for whole, half, or quarter carcasses.

(5) Refrigeration. Shippers must arrange for product to be handled, between exporting establishment and Swedish recipient, under continuous conditions of refrigeration and/or freezing between +4° C. and -20° C. (39° F. to -4° F.).

(6) Additives; permit. Exporters must obtain special permission to export meat and meat products with additives, and must submit an application with a sample and a proposed label to Swedish officials prior to shipments.

The Swedish Food Act defines food additives as "enrichment which is intended to be added to a foodstuff to increase its nutritive value, as well

(iii) Pork product (R)--fresh.

\* Issue MP Form 412-3 with the following  
\* statement typed on reverse and signed  
\* by the same MPI veterinarian who signs

as any other product or substance which is intended to be added to a foodstuff in order to influence its durability, consistency, color, taste, or flavor, or to add any other specific quality to the foodstuff, unless the enrichment, product, or substance is not in itself a foodstuff."

(7) **Swedish inspection.** Import inspection in Sweden will include a veterinary inspection of samples selected at random from each lot and submitted to an approved laboratory for bacteriological examination.

#### (b) **Poultry Products**

Only cooked poultry and cooked poultry products may be exported. The following statement must be typed in the remarks section of MP Form 506: "I certify that the poultry product described herein has been cooked to a temperature of not less than 162° F. for 10 minutes." Swedish officials will accept poultry products cooked to an internal temperature of 160° F. as required by regulations (381.150). Research has proven that when cooked poultry is removed from the cooker at 160° F., its internal temperature continues to rise for several minutes and then drops very slowly to room temperature. Therefore, the above certification can be made on this basis. MP Form 506 must be signed by an MPI veterinarian.

(1) **Additives; permit.** Same as for meat products.

(2) **Swedish inspection.** Same as for meat products.

(3) **Health examination.** Section \* 22.76(b) indicates that only cooked poultry products are eligible and may be certified for export to Sweden. The certification requirements in this section must be met. However, the health examination for workers preparing cooked poultry products is not required.

#### 22.77 **SWITZERLAND**

Packages of meat or poultry must be labeled as follows: \*

1. Name of manufacturer or supplier or the name of the Swiss consignee. \*
2. Country of origin. \*
3. Official registration number (establishment number) of the slaughterhouse or processing plant. \*
4. Date of slaughter. \*

#### (a) **Meat Products**

Issue MP Form 412-3 and MP Form 122. (Do not attach certificate to carton.) \*

Shipments must be certified on the reverse side of the sanitary certificate or on USDA letterhead by an official veterinarian as meeting the following conditions: \*

1. The pigs were derived from a State participating in the Federal-State hog cholera eradication program.
2. The pork is derived from pigs slaughtered in a permanently supervised slaughterhouse and were found to be healthy before and after slaughter.
3. The pork is wholesome and does not contain any antiseptic.
4. The pork has been prepared, handled, and dispatched according to prevailing sanitary regulations.

#### (1) **Trichinoscopic examination.**

Pork and pork products will be subjected to trichinoscopic examination by Switzerland officials.

(2) **Fresh meat.** It shall meet the following additional requirements:

The immediate container must show:

1. Description of contents
2. Name of processor
3. Net weight
4. Date of packaging
5. Statement pertaining to suggested method of storing such as "keep refrigerated."

Exporters of fresh beef may use dry ice as refrigerant, but not in direct contact with meat. If part of the shipment is frozen, it cannot



be imported under the 300 metric ton quota.

**(b) Poultry Products**

**(1) Certification.**

**(i) Export certificate.** MP Form 506

\* and MP Form 121 shall accompany all poultry shipments. This may be accomplished by inserting a copy into a moisture-proof bag and placing this into one of the cartons marked "copy of certificate inside."

Export certificates shall be issued on poultry products for Switzerland only when the following certification can be made:

1. Domestic poultry (chickens, turkey, guinea fowls, ducks, geese) certified for export to Switzerland was derived from poultry that was examined before and after slaughter and found to be healthy and free of signs and lesions of contagious poultry disease.

2. The slaughterhouse was constantly under veterinary supervision.

3. The poultry was found to be healthy and fit for human consumption.

4. No estrogens were used in raising the poultry.

**(ii) Producer's certificate.** Product must be accompanied by a certificate, on company letterhead and attached to the export certificate, issued by a responsible member of management of the primary producer stating that:

1. The poultry is derived from an integrated growing program under veterinary supervision.

2. There has been no evidence of Newcastle disease, fowl cholera, or fowl pest during the past 40 days prior to slaughter.

3. The poultry covered by this certificate has been produced under conditions as prescribed in Title 21, Chap. 1, Code of Federal Regulations, Subpart C - Food Additives Permitted in Feed and Drinking Water of Animals or for the Treatment of Food Producing

Animals including, when specified appropriate, withdrawal periods for limited use additives; i.e., para. 121.253(b). . . . "Arsenic acid - for Chickens; withdrawal 5 days before slaughter."

**(2) Phosphates.** They are permitted only in cooked poultry products.

**22.78 TRINIDAD OR TOBAGO**

\*

**(a) Meat Products**

They must not contain mucous membranes, organs, or parts of the genital system, intestines, (black gut), spleens, udders, lungs, or other animal parts not commonly sold as food articles.

**(b) Poultry Products**

Importation of poultry to Trinidad or Tobago is allowed only under permit. The conditions of such permit are:

1. Products must be from approved country.

2. Poultry must be in eviscerated form.

3. Certification of inspection by USDA (MP Form 506).

4. Poultry carcasses will be acceptable with edible giblets; i.e., heart, liver, and gizzard, cleaned and put back into the carcasses.

5. Poultry giblets in bulk will also be accepted if accompanied by certification.

**22.79 VENEZUELA**

\*

**(a) Meat Products**

Pork. The following certification in Spanish and English may be added to the reverse of the regular export certificate or on letterhead stationery:

"I certify that the product shipped under the certificate has been processed by a method, approved by the United States Department of Agriculture, which is adequate to destroy any possible live trichinae. I further certify



that this product has been held in a freezer for a period of not less than \_\_\_\_\_ hours at a temperature not in excess of \_\_\_\_\_° F."

\_\_\_\_\_  
(Signature)

"Yo certifico que el producto enviado y amparado por este certificado ha sido processado por metodos aprobados por el Departamento de Agricultura de los Estados Unidos y que son adecuados para destruir cualquier tricquina que pudiera existir. Asimismo certifico que este producto ha sido mantenido en un congelador durante un periodo no menor de \_\_\_\_\_ horas y a una temperatura no excediendo \_\_\_\_\_ grados Fahrenheit."

In addition to times and temperatures shown in section 318.10 of the regulations, Venezuela will accept frozen pork product which has been treated for destruction of trichinae by alternate approved methods, as follows:

- 0°F. for 96 hours
- 5°F. for 72 hours
- 10°F. for 56 hours
- 15°F. for 43 hours
- 20°F. for 30 hours
- 25°F. for 17 hours

Inspector signing export certificate will enter time and temperature used in both English and Spanish certifications shown above.

#### (b) Poultry Products

Issue MP Form 506.

a. The export certificate, MP Form 506, should be issued only at the establishment where the product intended for export to Western Samoa is produced.

b. The export certificate must be signed by an MPI veterinarian and may be issued on the condition that no officially-noted outbreak of Newcastle disease exists within a 40-mile radius of the premises where the flock originated.

#### 22.81 YUGOSLAVIA

##### Meat Products

Issue MP Form 412-3, and the additional certification typed on USDA/FSQS letterhead stationery as follows:

#### VETERINARY CERTIFICATE

Certificate No. \_\_\_\_\_  
(Serial No. of accompanying MP Form 412-3).

a. The (product name) described herein comes from (species) which were inspected before and after slaughter and were found free of contagious diseases.

b. The preparation and freezing of the product described herein has been accomplished in establishments under constant veterinary inspection.

c. The products in this shipment are suitable, after defrosting, for manufacture into products for human consumption.

\_\_\_\_\_  
(Signature)

Veterinary Medical Officer

#### \* 22.80 WESTERN SAMOA

##### Poultry Products

Only veterinary inspectors will issue MP Form 506 for ready-to-cook poultry.

The following conditions will apply to poultry products to be exported to Western Samoa:

## PART 23

### LABORATORY SERVICES

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#### CHEMISTRY

##### Subpart 23-A

(Regs: M-318; P-Subpart O)

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#### 23.1 CHEMISTRY LABORATORIES

##### (a) Type of Analysis

Chemistry laboratories conduct general chemical analysis of meat and/or poultry products to determine moisture, protein, salt, nitrite, nitrate, total fat, animal fat, etc. They also analyze products for biological residues, nonmeat or non-poultry food additives, and various chemical compounds used in federally inspected plants.

##### (b) MPI Laboratory

Laboratories serving designated geographical areas and their code numbers are:

San Francisco, California	0601
Washington, D.C.	1101
Athens, Georgia	1301
Kansas City, Kansas	2001
St. Louis, Missouri	2901
Omaha, Nebraska	3101
Peoria, Illinois	1702

Address and telephone number of these laboratories may be found in the "Working Reference" (Directory of Meat and Poultry Inspection Program Establishments, Circuits and Officials).

##### (c) AQC Laboratory

A plant or commercial laboratory approved by STS-SDS to analyze samples

in conjunction with approved quality control systems.

##### (d) Certified Laboratory

A plant or commercial laboratory certified by STS-CH for analysis of only water, protein, salt and fat in meat and/or poultry products.

The inspector may use results from certified laboratory with same authority as from an MPI laboratory.

Name, address, and telephone number of certified laboratories are listed in the working reference.

(1) **Companion and verification samples.** When a plant elects to use a certified laboratory and is under lot inspection, the inspector should submit companion samples to MPI laboratory to determine the certified laboratory's continued analytical capability. He shall submit about 25 percent of the samples sent to the certified laboratory and withhold identity of such samples from certified laboratory and plant.

When a plant is under AQC, verification samples are submitted to MPI laboratory to determine accuracy of such control.

(2) **Correlation of Results.** MPI laboratories shall summarize companion sample results biweekly and send a copy to STS-CH.

Certified laboratories shall summarize official sample results and report them biweekly to STS-CH on Form MP 19, which will be signed also by the inspector, if the certified laboratory is a plant laboratory.

The two sets of results will be matched by computer.

When insufficient correlation exists between paired samples or when official



## PROPOSED RULES

[3410-37]

### DEPARTMENT OF AGRICULTURE

Food Safety and Quality Service

[7 CFR Part 2853]

#### MEATS, PREPARED MEATS, AND MEAT PRODUCTS

Grading Certification and Standards

AGENCY: Food Safety and Quality  
Service.

ACTION: Proposed rule.

SUMMARY: This proposed rule will revise certain official U.S. standards for grades of meat and the related meat grading regulations and a companion rule proposed under 9 CFR Parts 316 and 317 will revise Federal meat inspection regulations pertaining to marking and labeling requirements. The proposed changes provide that meat will be graded only in the form of carcasses or sides and in the plant in which the animals were slaughtered. Also, certain trimming procedures and chilling conditions necessary for carcasses to be graded are clarified. The changes proposed in meat inspection regulations specify that all carcasses, parts, and meat of cattle and sheep must be identified by USDA quality grade or as ungraded. The proposed changes are designed to make grade determinations more accurate and uniform and less subject to fraud and to provide more complete grade information to consumers.

DATE: Comments must be received on or before May 1, 1978.

ADDRESS: Written comments to Hearing Clerk, Room 1077 South, U.S. Department of Agriculture, Washington, D.C. 20250.

FOR ADDITIONAL INFORMATION  
ON COMMENTS, SEE SUPPLEMEN-  
TARY INFORMATION.

FOR FURTHER INFORMATION  
CONTACT:

Jerry Goodall, Acting Director, Meat  
Quality Division, Food Safety and

#### SUPPLEMENTARY INFORMATION:

The proposal under this part defines a beef carcass more precisely than formerly; specifies that meat from cattle and sheep will be graded only as carcasses or sides and only in establishments in which the animals are slaughtered; specifies that a beef carcass shall be presented for grading only after it has been sufficiently chilled so that its physical attributes (intramuscular fat or marbling; color, texture, and firmness of the lean; etc.) are developed adequately to permit an accurate grade determination; clarifies the conditions under which quality and yield grade designation marks may be removed from officially graded beef; specifies that to be eligible for grading, a beef carcass shall have the kidneys and the kidney, pelvic, and heart fat removed from it prior to presentation for grading; and lastly, specifies that a beef carcass shall have been ribbed for at least 30 minutes prior to the time it is presented for grading.

In addition, this proposal, in several of its parts, solicits specific comments and facts from all interested and affected parties on additional conditions that could be imposed upon the meat grading system but which the Department desires further information as to their beneficial and/or adverse affects upon producers, packers, and consumers.

The changes proposed in this document, as well as those for which additional information is being sought, are intended to: (a) Assist producers of meat animals in receiving a price for live animals that is commensurate with the retail value of the meat that an accurate grade designation predicts; (b) assist consumers in making informed value judgments in the marketplace so as to avoid having to pay more for meat than the true value of the meat purchased; (c) assist Federal graders in making more accurate grade determinations by better controlling those factors that contribute to variation in the present system; (d) assist supervisors and managers of Federal meat grading service to operate the service more efficiently; and (e) minimize the opportunity to defeat or circumvent the grading system by providing greater specificity and delineation to the system.

The change in meat inspection regulations requires that carcasses, parts, and meat of cattle and sheep that have been USDA graded must retain the grademarks until sold to the consumer and meat that has not been USDA graded must be marked or labeled "U.S. Ungraded." The specific changes in inspection regulations (9 CFR Parts 316 and 317) appear else-

#### COMMENTS

Changes proposed in meat grade standards and meat grading and labeling regulations are expected to have a significant impact on all parts of the livestock and meat industry and on the consuming public. It is anticipated that there may be widespread interest in the proposed changes. In order that all those affected have ample opportunity to comment, oral as well as written views, data, or arguments will be received on the proposal. In this regard, a public hearing will be held on the proposed changes contained in this notice and those concerning inspection regulations appearing elsewhere in this issue of the **FEDERAL REGISTER**. Hearing sessions will be held at locations beginning on the dates listed below:

1. March 16, 1978—Washington, D.C. 20250, Jefferson Auditorium, South Agriculture Building, 14th and Independence SW.
2. March 21, 1978—San Francisco, Calif. 94111, Custom's House, 555 Battery Street, Room 503.
3. March 23, 1978—Omaha, Nebr. 68102, Omaha Hilton Hotel, 1610 Dodge Street.
4. March 28, 1978—Atlanta, Ga. 30303, Federal Office Building, Room 556, 275 Peachtree Street NE.

Each day's session of the hearing will commence at 9:30 a.m., local time, unless the presiding official otherwise specifies during the course of the hearing. Any of the sessions may be continued beyond 1 day if necessary. Persons who wish to be heard are requested to notify the Administrator, Food Safety and Quality Service, Washington, D.C. 20250, on or before February 13, 1978, stating the session at which they wish to present a statement and how much time they will need to present the statement. However, any person who wishes to be heard at the hearing will be afforded opportunity to be heard, whether or not that person has given such advance notice.

In addition, all persons who desire to submit written data, views or arguments in connection with this proposal and/or the proposed changes in meat labeling regulations (9 CFR Parts 316 and 317) shown elsewhere in this issue of the **FEDERAL REGISTER**, are invited to file such material, in duplicate, with the Hearing Clerk, Room 1077 South, U.S. Department of Agriculture, Washington, D.C. 20250 on or before May 1, 1978. Comments must be signed and include the address of the sender and should bear a reference to the date and page number of this issue of the **FEDERAL REGISTER**. Also, since the comments will be considered in the resolution of these proposals, they should include definitive information



which explain and support the sender's views. All written submissions and transcripts of the comments at the public hearing will be made available for public inspection at the Office of the Hearing Clerk during regular business hours (7 CFR 1.27(b)).

#### BACKGROUND

The USDA meat grading and inspection programs and the national meat marketing system have been plagued in recent years with bribery and corruption and with merchandising practices which may tend to mislead consumers and other purchasers of meats. The changes proposed by these revisions in grade standards and grading regulations (7 CFR part 2853) are a part of USDA's efforts to improve the integrity of the systems and to increase the dependence which the general public can place in the Federal grading and inspection programs. The changes are needed because of several instances of bribery and other corruptive practices which have occurred in recent years involving meatpackers and USDA meat graders and/or meat inspectors. In 1974-76, for example 17 firms, 36 meatpacking officials, and 17 USDA employees (who were relieved of official duties upon indictment and subsequently discharged from employment) were convicted of bribery and related offenses in California and Arizona. Since early 1975 it has been necessary to take administrative actions against packers in South Dakota, Iowa, Kansas, Texas, and California because of the illegal removal of grade stamps from meats. In this same period, another USDA agency, the Packers and Stockyards Administration, issued four formal complaints and assisted State or local officials with 10 other complaints, many of which were related in whole or part to violations or misrepresentation of USDA meat grades.

Changes in marking and labeling requirements in meat inspection regulations (9 CFR Parts 316 and 317) appear to be necessary because of the widespread use of merchandising practices by retailers, home freezer purveyors, and others that can confuse consumers and other purchasers as to the quality or yield grade and true value of beef and other meats.

This proposed rule and the companion rule proposed in the Federal meat inspection regulations, also discussed in this section, would revise official U.S. standards for grades of meat and related meat grading regulations and would revise marking and labeling requirements for such meats so that the opportunities for actions and practices such as those outlined above would be minimized. These proposals, if adopted, could eliminate certain elements of subjectivity in meat grading and some

possible causes of identifying cuts of meat with inappropriate grades; could increase the efficiency of marketing meat items; and would initiate new rules regarding identification of meat (except pork, which is not federally graded) and the retention of grade identification on all beef carcasses and cuts. In addition to the corrective measures, these changes could help make Federal grades more useful to and more easily understood by producers, processors, and particularly consumers.

The Federal grading of meat is a voluntary service which was originally designed to facilitate marketing. The cost of the service is paid for by fees collected from those who request that meat be graded.

During the 50 years that the service has been provided by the Federal Government, the demand for Federal meat grading has steadily increased. Based on estimates of the number of fed cattle produced in 1976 by USDA's Economics, Statistics, and Cooperatives Service and the quantities of beef graded by FSQS' meat grading service, it is estimated that nearly three-fourths of the fed beef produced is federally graded. Most of the fresh beef cuts reaching consumers through retail stores are from fed beef. Consumers have come to depend upon the Federal meat grade designation as the primary tool for making comparative cost and value judgments in the purchase of meat at the retail level.

This consumer dependence upon and desire for Federal grade designations of meat at the retail level has been largely responsible for the widespread use of the Federal meat grading service by the meatpacking and processing industries. This same consumer acceptance of and desire for grade designations on retail cuts of meat has led to the widespread and common use of meat grades in the promotion and advertising of meats at the retail level. Since Federal grades are used extensively as the basis for trading between meatpackers and others, and relatively wide spreads in price frequently result between grades, it is necessary that Federal meat grading be conducted as accurately and uniformly as possible in order to achieve equity among all persons affected by grades, from the producer to the consumer.

Because of the increased demand for Federal meat grading and its general acceptance by both industry and consumers, it has been necessary to make the meat grading service as widely available as possible while at the same time attempting to meet the needs of both industry and the consumer. In the past, meat has been graded for quality (a prediction of the palatability of the lean meat in a carcass) and for yield (a prediction of the amount

of retail cuts that may be expected from a carcass) in a number of forms and geographic locations other than as a carcass or at the establishment of slaughter, respectively. Under the current meat grading regulations, meat may be graded as carcasses, quarters, and wholesale cuts in the establishment of slaughter as well as in establishments that are further down the distribution and/or processing and marketing line. These practices were adopted for the reasons cited above but they have resulted in: (1) Inaccuracies in grading, (2) difficulties in supervising and managing the grading service, (3) increases in the cost of grading, (4) representations which may mislead or confuse consumers about the quality grade of meat, (5) producers of meat animals being paid a price which may not reflect the true value of their animals marketed for slaughter, and (6) bribery and fraudulent practices on the part of some Federal graders and/or operators of packing plants.

Presently, some beef is offered for grading when certain physical attributes of the carcass (grading factors) that are used for determining grade (e.g., marbling, color, texture, and firmness of the lean) are not developed to the extent necessary to permit an accurate grade determination to be made. This practice results in graders having to reevaluate many carcasses for grade with resultant increases in the cost of grading. The proposed procedures require that grade factors be developed to the extent that an accurate grade determination can be made. The development of these factors is a function of the conditions under which carcasses are chilled and the length of time between ribbing of the carcass and the presentation of the carcasses for grading. Therefore, it is proposed that a requirement of 30 minutes elapsed time between ribbing and presentation for grading be imposed as a means of assuring that grade factors are adequately developed in a carcass prior to its presentation for grading. This requirement should improve the condition of carcasses so that accurate grade designations can be made on increased numbers of carcasses when first offered for grading. The proposed requirement should: (1) Make the beef quality grades more accurate and uniform, (2) make it possible for supervisors to more effectively review graders' work, (3) expedite the handling of carcasses, and (4) decrease the overall cost of grading. However, also requiring that carcasses be chilled for no more than a specified time so as to attain adequate development of time and temperature dependent grade factors in the ribeye may serve to further reduce the variables that affect an accurate grade designation and could lead to consider-



able savings of energy. In connection with a possible chill time and temperature requirement, which is not specified in this proposal, the Department requests comments and facts from all interested and affected parties that would assist in making a decision relative to the merits of mandatory time and temperature requirements for grading.

The proposed requirement that the kidney and all kidney, pelvic, and heart fat be removed from carcasses before they are offered for grading should simplify the determination of yield grade and increase the uniformity of application of the yield grade standards, thereby making the yield grades a more useful means of assuring that producers of animals receive payment and consumers expend payment proportionate to the value offered or received.

Under the present regulations, carcasses can be graded with all of the kidney, pelvic, and heart fat left in place or with some or all of these fats removed. There is little difference in the accuracy of the yield grades for predicting the yield of retail cuts from carcasses in which the kidney, pelvic, and heart fat has been left in place or removed. However, removal of these fats can have a considerable effect on the yield of retail cuts from individual quarters and wholesale cuts. For example, consider two carcasses, both of Yield Grade 3.5, but with carcass No. 1 graded prior to removal of kidney, pelvic, and heart fat and carcass No. 2 graded after removal of these fats. The only reason that carcass No. 2 graded after removal of these fats. The only reason that carcass No. 2 would qualify as a Yield Grade 3.5 would be because of the removal of kidney, pelvic, and heart fat. Otherwise, carcass No. 2 would have been at least Yield Grade 4.0. Further, because the bulk of these fats are located in the hindquarter, the forequarters of the two carcasses would be very different in fatness and yield of retail cuts. The forequarter of carcass No. 2 is much more typical of a Yield Grade 4 than of Yield Grade 3. Requiring the kidney, pelvic, and heart fat to be removed will eliminate such variations in yields of trimmed retail cuts from individual quarters and wholesale cuts. In recognition of such differences, USDA now identifies carcasses graded after removal of kidney, pelvic, and heart fat differently than carcasses graded with these fats in place. However, the significance of this difference in identification is not fully understood by purchasers of beef, especially small retailers and consumers who buy quarters or wholesale cuts. Removal of these internal fats prior to grading should eliminate this source of confusion and make it possible to uniformly grade and mark beef for yield grade.

Since the emphasis placed on kidney, pelvic, and heart fat in determining yield grade essentially reflects the effect of the weight of this fat on the predicted yields of retail cuts from a carcass, the elimination of these fats as factors in the yield grade equation does not require any change in the emphasis placed on the three remaining grade factors. Also, in order that there will be a minimum of confusion to graders, producers, packers, retailers, and others in adapting to the revised standards, each proposed yield grade would continue to include carcasses with the same general combinations of external fat thickness, area of ribeye and carcass weight as now included in each of these grades.

The yield of retail cuts from a carcass of each yield grade should be substantially increased under the proposed standards. This is because the carcass weight would be decreased by the weight of the kidney and the kidney, pelvic, and heart fat that has been removed, but the weight of the retail cuts would remain the same. Consequently, carcasses of a given yield grade would be worth more per pound than carcasses of that yield grade under the present standards. However, the total value received by a producer is not expected to change significantly because the higher carcass price per pound would be largely offset by the lighter weight of the carcass. At the same time, it is reasonable to expect that certain advantages would accrue to consumers through these changes. For example, the kidney, pelvic, and heart fat would be used more efficiently at the point of slaughter; these fats would not have to be chilled, thus saving energy; and they would not be included as part of a carcass' shipping weight, thus decreasing shipping costs which should be reflected in somewhat lower retail prices. Also, it would be possible to utilize more of these fats for edible purposes than is permitted under present industry processing practices. All of these advantages should result in more efficient marketing of beef.

A change also is being proposed in the conditions under which the yield grade designations may be removed from grade-identified steer, heifer, cow, and bullock beef. Under the proposal, the yield grademark could not be removed from a carcass or its cuts when the natural fat cover is  $\frac{1}{2}$  inch or less thick any place on the carcass or cut. If the fat cover of the carcass is reduced to  $\frac{1}{2}$  inch or less by trimming, the yield grademarks could be removed. Thickness of natural or trimmed fat cover is easily determined by use of a calibrated probe. In that the original yield grade of a carcass was determined, in part, by the thickness of the natural fat cover, trimming of fat cover will significantly affect

the ratio of fat to lean in retail cuts obtained from trimmed carcasses. However, because the price paid for a carcass is most often determined by the yield grade assigned to that carcass and because yield grade is affected by fat cover, it does not appear to be in the best interests of either the producer or consumer to insist that the original yield grade of a carcass be maintained on all subsequent wholesale and retail cuts of meat from which substantial amounts of fat cover have been removed.

Concern also has been expressed to the Department that the value of meat to the consumer at retail is determined by the ratio of intermuscular fat to lean as well as by the ratio of fat on the exterior of the cut and the marbling or intramuscular fat. Because trimming of fat from carcasses and wholesale cuts may be expected to affect the price of meat at retail and may mislead consumers into believing that a trimmed retail cut was derived from a carcass of better yield grade than that from which it actually was derived, the Department is soliciting specific comments and facts on the effect of a requirement that the yield grade of meat be carried through all steps of processing and retailing and that the yield grade be that originally assigned to the carcass. The Department is particularly interested in learning of the benefits and/or adverse effects upon producers, packers, and consumers if such a requirement were imposed.

Changes in terms and definitions are offered in this proposal in order to enhance simplicity and to achieve more universal understanding of the grade standards. The term carcass has been defined in the beef carcass standards and this definition includes an explanation of the manner in which a carcass shall be dressed before it may be presented for grading. This definition also is intended to reduce subjectivity and to increase specificity of the grading process. Achievement of these ends will assure that all persons who are affected by grades are dealt with equitably. To further assure that both producers and consumers are receiving and paying fair market prices for the value delivered or received, the Department has been advised that certain additional requirements be included in the definition of a carcass. These requirements are not included in this proposed regulation, but the Department is requesting that specific comments and facts be provided on the advisability, the benefits, and the disadvantages of including a requirement that such items as the "hanging tender," the "cod" or "udder fat," and the "skirts" (diaphragm) be removed from the carcasses before carcasses are eligible for presentation for grading.

Because of the importance of USDA quality grade information to consum-



ers, the Department is also proposing changes in meat inspection marking and labeling regulations (amendments to 9 CFR Parts 316 and 317 shown elsewhere in this issue of the *FEDERAL REGISTER*) that will require carcasses, parts, and meat of cattle and sheep sold at retail to be marked or labeled with quality grade information. Such meats would be identified with official USDA quality grades or be marked or labeled as "U.S. UNGRADED." (Other species of livestock which are inspected under the Federal Meat Inspection Act are not included in this rulemaking procedure since USDA does not apply consumer quality grades to such products.)

Accurate information with respect to grade is considered essential to achieving equity in pricing of producers' livestock and for the protection of consumers and other purchasers of meats. USDA grades have become the basis for pricing live slaughter cattle and sheep as well as carcasses and wholesale cuts. The use of such grade terms in advertising, promotion, and labeling of meats also has grown significantly in the retail trade. Consumers have responded with the result that leading retailers in most major market areas feature USDA Choice beef and lamb extensively in their advertising and merchandising programs. Frequently, other retailers in these market areas use ungraded meat and/or a mixture of graded and ungraded meat and advertise and merchandise it in such a manner that consumers could be misled and believe that all such meat is of the same quality as graded meat. In other instances, meat is merchandised and advertised in a way that causes consumers to confuse Federal inspection marks and USDA grade-marks. These practices could misrepresent the quality of meat and permit such meats to compete unfairly with graded meats to the detriment of consumers and the public, generally. As a consequence of consumers not having accurate grade information, they often have to pay greater than the true value for meats they purchase. Therefore, because of the increased use of quality grades and because of the importance of such grades to consumers, it is proposed that carcasses, parts, and meat of cattle and sheep bear quality grade information to assure that their labeling will not be misleading.

Under the proposal to revise inspection regulations, such carcasses, parts, and meat will be required to bear, from the time they leave an official establishment and at all times thereafter, the appropriate USDA quality grade or the words "U.S. UNGRADED." Such carcasses, parts, or meat shall bear this information either thereon or on their containers, as is more specifically detailed in the pro-

posed regulations. These requirements would also be applicable to imports. In addition, since this is a misbranding provision, such requirements would be applicable to retail establishments that are exempt from routine inspection under the Federal Meat Inspection Act.

For the reasons outlined, it is proposed that certain sections of the regulations and standards appearing in 7 CFR Part 2853 (formerly Part 53) as they relate to meats, prepared meats, and meat products be revised as set forth below.

#### Subpart A—Regulations

1. In § 2853.1, the definitions for "Quality grade" and "Yield grade" are revised to read as follows:

##### § 2853.1 Meaning of words.

\* \* \* \* \*

*Quality grade.* A designation based on those characteristics of meat which most appropriately predict the palatability characteristics of the lean.

\* \* \* \* \*

*Yield grade.* A designation which best reflects the proportion of retail cuts that may be expected from a beef carcass; or which may be expected from a lamb, yearling mutton, or mutton carcass.

2. The second sentence of § 2853.4 is revised to read as follows:

##### § 2853.4 Kind of service.

\* \* \* Class, grade, and other quality may be determined under said standards for meat of cattle, sheep or swine in carcass form only. \* \* \*

##### § 2853.5 [Amended]

3. Except for the first four sentences, all of § 2853.5 is deleted.

4. Section 2853.13, paragraph (b) is revised as follows:

##### § 2853.13 Accessibility and refrigeration of products; access to establishments.

\* \* \* \* \*

(b) Grading will be furnished for meat only if it is properly chilled, that is, so that the grade factors are developed to the extent that an accurate grade determination can be made. Determination of class, grade, or other quality of meat under the standards in Subpart B of this part will not be made if such meat is in a frozen state. Carcasses of all species shall be graded only in the establishments where the animals are slaughtered. Also, to be eligible for grading, beef carcasses must be ribbed for a minimum of 30 minutes prior to being offered for grading.

##### § 2853.17 [Amended]

5. In § 2853.17, paragraph (a), the words "and wholesale cuts" are deleted.

6. In § 2853.17, paragraph (c), second sentence, the phrase "and eligible cuts from bull and bullock carcasses" is deleted.

#### Subpart B—Standards

##### CARCASS BEEF

7. Section 2853.102 is revised as follows:

##### § 2853.102 Scope.

These standards for grades of beef are written primarily in terms of carcasses. However, they also are applicable to the grading of sides. To simplify phrasing of the standards, the words "carcass" and "carcasses" are used to also mean "side" or "sides." For purposes of these standards, a carcass is defined as the two sides of a slaughtered animal which results from splitting it lengthwise through its approximate median plane and after removal of (a) the head, (b) the legs, (c) all viscera—including the kidneys and the thymus gland, (d) all kidney, pelvic, and heart fat, (e) all but two tail vertebrae, and (f) the spinal cord. The head shall be removed between the occipital bone and the first cervical vertebra, and the front and hind legs not below the knee and hock joints, respectively.

##### § 2853.103 [Amended]

8. In § 2853.103, paragraph (b) (5), the last sentence is deleted.

9. In § 2853.104, paragraph (t) is deleted, paragraphs (u), (v), (w), and (x) are designated as (t) (u), (v), and (w), respectively; and paragraphs (a), (i), and (r) are revised as follows:

##### § 2853.104 Application of standards for grades of carcass beef.

(a) The grade of a steer, heifer, cow, or bullock carcass consists of separate evaluations of two general considerations: (1) The indicated percent of closely trimmed, boneless retail cuts expected to be derived from the four major wholesale cuts of a carcass (round, loin, rib, and chuck) herein referred to as the "yield grade," and (2) the characteristics of the lean which most appropriately predict its palatability, herein referred to as the "quality grade." When officially graded, the grade of a steer, heifer, cow, or bullock carcass consists of both the quality grade and the yield grade. The yield grade designations must remain on all such grade-identified beef whose natural surface fat thickness is  $\frac{1}{4}$ -inch thick or less at its thickest place on the carcass. Beef whose surface fat has been trimmed after grading to not more than  $\frac{1}{4}$ -inch in thickness at any point may, as a result of such trimming, have the yield grademark re-



removed. Retail beef cuts need not be yield graded. In those instances in which removal of the yield grade is permitted, the USDA grade shall consist of the quality grade designation only. The grade of a bull carcass consists of the yield grade only.

(i) To meet the demand of export trade, carcasses ribbed other than between the 12th and 13th ribs may be approved for grading by the Food Safety and Quality Service. In such cases, they shall be identified with the word "EXPORT" in such a manner that will clearly distinguish them from other officially graded beef.

(r) The yield grade of a beef carcass is determined by considering three characteristics: (1) The amount of external fat, (2) the area of the ribeye muscle, and (3) the hot carcass weight.

10. Section 2853.105 is revised as follows:

**§ 2853.105 Specifications for official United States standards for grades of carcass beef (yield).**

(a) The yield grade of a beef carcass is determined on the basis of the following equation:  $\text{Yield grade} = 3.40 + (2.50 \times \text{adjusted fat thickness, inches}) + (0.0038 \times \text{hot carcass weight, pounds}) - (0.32 \times \text{ribeye area, square inches})$ . In the above equation, hot carcass weight is the hot weight of the carcass as described in § 2853.102.

(b) The following descriptions provide a guide to the characteristics of carcasses in each yield grade to aid in determining yield grades.

(1) *Yield Grade 1.* (i) A carcass in Yield Grade 1 usually has only a thin layer of external fat over the ribs, loins, rumps, and clods, and slight deposits of fat in the flanks and cod or udder. There is usually a very thin layer of fat over the outside of the rounds and over the tops of the shoulders and necks. Muscles are usually visible through the fat in many areas of the carcass.

(ii) A 475-pound carcass of this yield grade which is near the borderline of Yield Grades 1 and 2 might have twenty-five hundredths inch of fat over the ribeye and 12.0 square inches of ribeye.

(iii) A 775-pound carcass of this yield grade which is near the borderline of Yield Grades 1 and 2 might have thirty-five hundredths inch of fat over the ribeye and 16.5 square inches of ribeye.

(2) *Yield Grade 2.* (i) A carcass in Yield Grade 2 usually is nearly completely covered with fat but the lean is

plainly visible through the fat over the outside of the rounds, the top of shoulders, and the necks. There usually is a slightly thin layer of fat over the loins, ribs, and inside rounds and the fat over the rumps, hips, and clods usually is slightly thick. There are usually small deposits of fat in the flanks and cod or udder.

(ii) A 475-pound carcass of this yield grade which is near the borderline of Yield Grades 2 and 3 might have forty-five hundredths inch of fat over the ribeye and 10.5 square inches of ribeye.

(iii) A 775-pound carcass of this yield grade which is near the borderline of Yield Grades 2 and 3 might have fifty-five hundredths inch of fat over the ribeye and 15.0 square inches of ribeye.

(3) *Yield Grade 3.* (i) A carcass in Yield Grade 3 usually is completely covered with fat and the lean usually is visible through the fat only on the necks and the lower part of the outside of the rounds. There usually is a slightly thick layer of fat over the loins, ribs, and inside rounds and the fat over the rumps, hips, and clods usually is moderately thick. There usually are slightly large deposits of fat in the flanks and cod or udder.

(ii) A 475-pound carcass of this yield grade which is near the borderline of Yield Grades 3 and 4 might have seven-tenths inch of fat over the ribeye and 9.5 square inches of ribeye.

(iii) A 775-pound carcass of this yield grade which is near the borderline of Yield Grades 3 and 4 might have eight-tenths inch of fat over the ribeye and 14.0 square inches of ribeye.

(4) *Yield Grade 4.* (i) A carcass in Yield Grade 4 usually is completely covered with fat. The only muscles usually visible are those on the shanks and over the outside of the plates and flanks. There usually is a moderately thick layer of fat over the loins, ribs, and inside rounds and the fat over the rumps, hips, and clods usually is thick. There are large deposits of fat in the flanks and cod or udder.

(ii) A 475-pound carcass of this yield grade which is near the borderline of Yield Grades 4 and 5 might have one and five-hundredths inch of fat over the ribeye and 9.0 square inches of ribeye.

(iii) A 775-pound carcass of this yield grade which is near the borderline of Yield Grades 4 and 5 might have one and fifteen-hundredths inch of fat over the ribeye and 13.5 square inches of ribeye.

(5) *Yield Grade 5.* A carcass in Yield Grade 5 usually has more fat on all of the various parts and a smaller area of ribeye than a carcass in Yield Grade 4.

**VEAL AND CALF CARCASSES**

11. Section 2853.112 is revised as follows:

**§ 2853.112 Scope.**

These standards for grades of veal and calf are written primarily in terms of carcasses. However, they also are applicable to the grading of sides. To simplify the phrasing of the standards, the words "carcass" and "carcasses" are used also to mean "side" or "sides."

**§ 2853.115 [Amended]**

12. In § 2853.115, the first sentence in paragraph (d) is deleted; in the first sentence of paragraph (e), the words "or portions of such carcasses" are deleted; and in paragraph (g) the last sentence is deleted.

**LAMB, YEARLING MUTTON, AND MUTTON CARCASSES**

13. In § 2853.123, paragraph (c) (5) is revised as follows:

**§ 2853.123 Application of standards.**

**(c) Yield grade. \* \* \***

(5) The yield grade descriptions are defined primarily in terms of carcasses. However, the yield grade standards also are applicable to the grading of sides.

**§ 2853.127 [Amended]**

14. In § 2853.127, paragraph (b) is deleted and paragraph (c) is designated as paragraph (b).

NOTE.—A draft Impact Analysis of this proposal has been prepared in accordance with Federal Docket 77-33571 and is available from the Hearing Clerk, Room 1077 South, U.S. Department of Agriculture, Washington, D.C. 20250.

Done at Washington, D.C., on this 19th day of January 1978.

ROBERT ANGELOTTI,  
*Administrator,*  
*Food Safety and Quality Service.*

[FR Doc. 78-2065 Filed 1-20-78; 11:24 am]

**[3410-37]**

**[9 CFR Parts 316 and 317]**

**CATTLE AND SHEEP'S CARCASSES, PARTS, AND MEAT**

**Grade Marking**

AGENCY: Food Safety and Quality Service.

ACTION: Proposed Rule.

SUMMARY: This proposed rule will amend the Federal meat inspection regulations by adding marking and labeling requirements that all carcasses, parts, and meat of cattle and sheep be

identified by USDA quality grade or as ungraded. There has been an ever increasing use of quality grades by industry and a dependence on quality grades by consumers. In conjunction with related changes proposed in grade standards and grading regulations in 7 CFR Part 2853, this proposal is intended to assure that consumers will not be misled when shopping for meat.

**DATE:** Comments must be received on or before May 1, 1978.

**ADDRESS:** Written comments to: Hearing Clerk, Room 1077 South Building, U.S. Department of Agriculture, Washington, D.C. 20250.

**FOR ADDITIONAL INFORMATION ON COMMENTS, SEE SUPPLEMENTARY INFORMATION.**

**FOR FURTHER INFORMATION CONTACT:**

Mr. Irwin Fried, Acting Director, Product Labels and Standards Staff, Technical Services, Meat and Poultry Inspection Program, Food Safety and Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250, 202-447-6042.

**SUPPLEMENTARY INFORMATION:**

#### COMMENTS

Interested persons are invited to submit written comments concerning this proposal. All comments must be sent in duplicate to the Hearing Clerk. Comments should show specific parts of the proposal(s) to which reference is intended. Also, views may be presented at four public hearing sessions to be held in March. Details are shown in a related proposal to change meat grading standards and regulations (7 CFR Part 2853) appearing elsewhere in this issue of the **FEDERAL REGISTER**. Comments on this proposal and the grading proposal may be combined. All written comments submitted pursuant to this notice and the transcript of the public hearing will be made available for public inspection in the Office of the Hearing Clerk during regular business hours (7 CFR 1.27(b)).

#### BACKGROUND

A discussion of the background and reasons for these proposed amendments to the Federal meat inspection regulations is included in the Supplementary Information section of a proposal to amend the meat grading standards and regulations (7 CFR Part 2853) included elsewhere in this issue of the **FEDERAL REGISTER**.

Accordingly, it is proposed that Parts 316 and 317 of the Federal meat inspection regulations (9 CFR Parts

316 and 317) be amended as set forth below.

1. A new § 316.17 (9 CFR 316.17) is added to read as follows:

#### § 316.17 Grade marking.

(a) Any carcass or part thereof of cattle or sheep required under the regulations in this Part 316 to be marked with the official inspection legend shall also be marked with the appropriate USDA quality grade, or, if ungraded, shall be marked "U.S. UNGRADED." A USDA grademark shall be applied only under the supervision of Food Safety and Quality Service employees and in the manner prescribed under the regulations in 7 CFR Part 2853. A "U.S. UNGRADED" statement shall be applied continuously and roller marked in letters not less than ¼ inch in height with the letters appearing in not less than 1 inch intervals. Any such carcass, part, or meat cut which has previously been marked with a USDA quality grade and from which said mark has been removed by trimming must either be remarked in accord with this section or labeled with the appropriate USDA quality grade in the type size required by § 317.20.

(b) The requirements of this section shall also be applicable to any such carcass, part, or meat in a retail store which is not required to be marked with the official inspection legend because it has been prepared in compliance with the retail exemptions in Part 303 of this subchapter.

2. A new § 317.20 (9 CFR 317.20) is added to read as follows:

#### § 317.20 Grade labeling.

All immediate and shipping containers of any parts of cattle or sheep shall be labeled with the appropriate USDA quality grade, or, if ungraded, shall be labeled as "U.S. UNGRADED." The labeling required by this section shall appear on the principal display panel in type size not smaller than that required for the net weight declaration in § 317.2(h).

**NOTE.**—A DRAFT Impact Analysis of this proposal has been prepared in accordance with Federal Docket 77-33571 and is available from the Hearing Clerk, Room 1077 South, U.S. Department of Agriculture, Washington, D.C. 20250.

Done at Washington, D.C., on this 19th day of January, 1978.

ROBERT ANGELOTTI,  
Administrator,  
Food Safety and Quality Service.

[FR Doc. 78-2066 Filed 1-20-78; 11:24 am]





# NEWS

U.S. DEPARTMENT OF AGRICULTURE

Galloway (202) 447-8297  
McDavid (202) 447-4026

## MEAT PLANT OWNER CONVICTED FOR ASSAULTING MEAT INSPECTION OFFICIALS:

WASHINGTON, Feb. 9--A Shillington, Pa., meat plant operator was found guilty Feb. 2 in the U.S. District Court in Reading, Pa., of assaulting three federal inspection officials with a deadly weapon and forcibly interfering with official inspection at his plant.

Harvey Nathan, owner of Salsburg Quality Meats, Inc., faces up to 10 years in jail and fines of up to \$10,000 for chasing a compliance officer and two meat inspectors from his plant with a loaded rifle as they attempted to conduct official inspection last Aug. 10. Federal Judge E. Mac Troutman delayed sentencing until a pre-sentence probation report is prepared on Nathan, who is now free on a \$10,000 bond.

Assistant Secretary of Agriculture Carol Tucker Foreman said this is the second time action has been taken by the U.S. Department of Agriculture (USDA) against the same plant for physical violence involving Food Safety and Quality Service (FSQS) officials. Meat grading services were withdrawn from the plant until May 5, in an administrative action on Nov. 26, 1977. Ms. Foreman said at that time that physical violence or gross verbal abuse of federal personnel attempting to carry out their official duties would not be tolerated (USDA press release 3443-77).

Meat grading and meat inspection are two separate FSQS services.

5027

USDA 437-78



UNITED STATES DEPARTMENT OF AGRICULTURE  
Food **Safety and Quality Service**  
Washington, D.C. 20250

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